



Gans - Parthie

All around the goose



Der Rote dazu:

2024 **Primitivo** Puglia

Apulien, trocken

Weingut Collezione Il Mio, Simone Cortese, Italien

¼ l Krügerl - € 7,20

Kürbisrahmsuppe mit steirischem Kernöl verfeinert
Pumpkin soup

€

5,60

Hausgemachtes Gänseleber Mousse

Homemade goose liver terrine with port wine jelly
and nut bread

12,50

Herbstlicher Vitalsalat

Mixed green salad with braised pumpkin, cranberries,
nuts, pumpkin seeds and steamed pear in redwine dressing,
onion roll and potato cheese

18,50

Gebratene Gänsebrust

Roast goose breast with apple pieces, chestnut, cranberries,
potato fritters and mixed green salad with potato vinaigrette

28,90

Hinterher: After

Kleine Landlbirn 2cl € 2,80

Große Landlbirn 4cl € 4,90

Für Schleckermäuler:

Heißer BRATAPFELLIKÖR

mit Zimtrahmhäubchen 4cl € 4,40



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NOILLY PRAT, trockener französischer Vermouth 5cl	4,60
MARTINI Bianco 5cl	4,60
SHERRY Rubio Fino 5cl	4,40
PERNOD mit Eiswasser 2cl	5,30
CAMPARI Bitter Soda oder Orange 4cl	5,80
PECHER MIGNON	
„Apéritif léger“ aus weißen Pfirsichen 5cl	6,40
PROSECCO Del Veneto	
ein Glasl davon 0,1 l	4,60
VENEZIANO	
Geeister Aperol mit Prosecco	6,90
LILLET WILD BERRY	6,90
WALDBAHN-SPRITZ Prosecco, Johannisbeer-Rosmarin-Sirup	6,90

Vorspeisen:

€

Erdäpfelkas mit Körndlstangerl	
Potato puree with sour cream and chives, served with oatmeal bread	4,80
Gebackene, frische Champignons mit Sauce Tartar	11,40
Deep fried fresh mushrooms with Sauce Tartare	
Hausgemachtes Gänseleber Mousse	
mit Portweingelee und geröstetem Nußbrot	12,50
Home made goose liver terrine with portwine jelly and nut bread	
Hausgebeizter Lachs (Graved)	
Home pickled salmon (Graved) with small salad and potato fritter	14,90
Ziegenkäse mit Rotweinschalotten,	
Goat's cheese roasted in foil with red wine, shallots, garlic and oregano	13,40
Kleine Portion Waldschwammerl in Rahm	
Small portion of forest mushrooms in cream with Bohemian dumpling	12,20

Suppen:

Braumeistersuppe (Zwiebelsuppe mit Kräuterfleischknödel und dunklem Bier verfeinert)	5,80
Onion soup with meat and herb dumplings and dark beer	
Pfeffersüppchen (Rindfleisch, Erdäpfel, frischer Paprika und grüner Pfeffer, herzhaft abgeschmeckt)	5,80
Pepper soup with beef, potato, fresh paprika and green pepper	



Fische:

€

Matjesfilets mit Äpfeln, Zwiebeln und Gurkerl in Sauerrahm eingelegt,
Dampfkartoffeln **17,80**
Pickled herrings with apple, onion and cucumber in sour cream, steamed potatoes

Backfisch

*Fillets of pike-perch, perch and plaice fried in white breadcrumbs,
Served with sauce tartare, potato salad and a small mixed side salad* **20,50**

Buntbarschfilet vom Grill

*Grilled pacific perch fillet with roasted pumpkin seeds, grilled courgette,
pasta and pumpkin cream sauce with pumpkin seed oil* **23,-**

Geflügel und Wild:

Das Zitronenhühnchen

*Grilled chicken breast with lemon pepper cream, melted tomatoes,
root vegetables and pasta* **19,80**

Hirschragout

*Ragout of venison in dark red wine sauce
with Bohemian dumplings and cranberries* **24,50**

Vegetarisch:

Kürbis-Rigatoni

*Pasta with roasted pumpkin seeds, grilled courgette,
and pumpkin cream sauce with pumpkin seed oil* **15,90**

Waldschwammerl in Rahm

Mixed forest mushrooms in cream with dumplings **18,90**

Herbstlicher Vitalsalat

*Mixed green salad with braised pumpkin, cranberries,
nuts, pumpkin seeds and steamed pear in redwine dressing,
bread roll and potato cheese* **18,50**



Schwammerl & Co.:

€

Waldler Schmaus

*Fried pork filet pieces with forest mushrooms in cream,
green beans wrapped in bacon, potatoes*

23,-

Kalbsschnitzel vom Rost

Veal schnitzel with creamed mushrooms on spaetzle, green salad

28,50

Regionales & Kurzgebratenes:

Krustenbraten (aus der Schweineschulter) mit Reiberknödel

15,40

Crispy roast pork shoulder with dumpling

small Portion

12,80

Gebackenes Schweinsschnitzel

(zwei Stück aus dem Rücken)

Pork schnitzel with sauce remoulade, potato salad

15,90

Kleine Portion Berner Rösti

*Small portion Roesti with fried pork medallions, mushrooms in cream
and a small salad*

18,80

Pfefferlendchen

*Pork tenderloin kebab with mild pepper cream on homemade spaetzle
with green salad*

23,50

Rumpsteak vom Angus Ochsen gegrillt,

*Aberdeen Angus rump steak grilled with herb butter,
French fries and mixed salad*

33,-

Das Kürbisschnitzel

*Grilled veal schnitzel with roasted pumpkin seeds,
courgette, pasta and pumpkin seed oil*

25,90

Lamm am Spieß

*Kebab of lamb medallions grilled with garlic and herbs,
with red wine shallots, fresh green beans and potato gratin*

32,90

Rumpsteak vom Angus Ochsen nach Strindberg

*Aberdeen Angus steak Strindberg with a Dijon mustard and onion crust,
red wine sauce, root vegetable and potato gratin*

34,50

zur Waldbahn Hotel & Restaurant



Salate:

€

Beilagen Salat

Blattsalat oder gemischter Salat (ohne Stangerl)	small	4,70
leaf salad or <i>mixed salad</i> (without <i>bread roll</i>)	large	6,80

Bunt gemixte Waldbahnsalatschüssel

<i>mixed fresh salad in cream dressing or Italian dressing</i>	10,30
Verstärkt: with - <i>hardboiled egg</i>	10,90
- <i>strips of ham and/ or cheese</i>	13,90
- <i>tuna, egg & onion rings</i>	14,30

Große Salatplatte

Large salad with chicken breast strips in lemon pepper	18,40
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Kurz gebratene Lendchen vom Angus Ochsen

Quick fried beef loin with two sorts of pesto, grilled courgettes and mixed salad	22,50
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Geröstete Barschwürferl

Fried pieces of perch and mushrooms with mixed leaf salad in yoghurt herb dressing	19,80
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All salads are served with Bread Roll and Potato Cheese

Desserts:

Warme Rotweinzwetschgen

Hot plums in red wine with vanilla cream and walnut ice cream	7,20
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Keilhofer Omas Grießflammeri mit Weichselsoße

Grandma Keilhofer's semolina flummery with morello cherry sauce	8,80
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Lauwarmes Schokoladentörtchen

Warm chocolate tart with plums ragout and prosecco-cream-sorbet	9,80
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G'schubste Zimtnudeln mit Powidlschlagrahm

Cinnamon noodles with damson whipped cream	10,40
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Klein & fein:

Zitronen-Tiramisu im Glas	Lemon tiramisu	5,90
Apfeltarte	Apple tarte with cinnamon cream ice	7,40